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**CLAIMS**

1. A process for the continuous production of confectionery products comprising crystallised xylitol  
5 comprising:  
    feeding xylitol in liquid form which is capable of crystallisation on cooling into a mixer together with xylitol seed crystals;  
    mixing the xylitol in liquid form and the xylitol seed  
10 crystals to produce a seeded mass; and  
    discharging the seeded mass from the mixer,  
    wherein the mixer is maintained at a temperature of between 80°C and 120°C, whereby build up of crystallised xylitol within the mixer is substantially prevented.  
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2. A process according to claim 1 wherein the mixer is maintained at a temperature of between 90°C and 120°C.
3. A process according to claim 1 or 2 wherein the mixer  
20 is maintained at a temperature of between 93°C and 100°C.
4. A process according to claim 1, 2 or 3 wherein the mixer is maintained at a temperature of between 95°C and 97°C.  
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5. A process according to any of claims 1 to 4 wherein the xylitol in a liquid form is molten xylitol or a low moisture xylitol syrup.
- 30 6. A process according to claim 5 wherein the ratio by weight of low moisture xylitol syrup to xylitol seed crystals fed into the mixer is between 30:70 and 60:40.

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7. A process according to claim 5 or 6 wherein the ratio by weight of low moisture xylitol syrup to xylitol seed crystals fed into the mixer is between 40:60 and 50:50.

5 8. A process according to claim 5, 6 or 7 wherein the low moisture xylitol syrup has a moisture content of 5% or less by weight.

9. A process according to any of claims 5 to 8 wherein the  
10 low moisture xylitol syrup has a moisture content of 1% or less by weight.

10. A process according to any of claims 5 to 9 wherein the low moisture xylitol syrup is fed into the mixer at a  
15 temperature of between 170°C and 210°C.

11. A process according to any of claims 5 to 10 wherein the low moisture xylitol syrup is fed into the mixer at a temperature of between 200°C and 205°C.  
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12. A process according to claim 5 wherein the ratio by weight of molten xylitol to xylitol seed crystals fed into the mixer is between 90:10 and 50:50.

25 13. A process according to claim 12 wherein the molten xylitol and xylitol seed crystals are fed into the mixer in a ratio of about 75% to about 25% by weight.

14. A process according to claim 5, 12 or 13 wherein the  
30 molten xylitol is fed into the mixer at a temperature of between 92°C and 200°C.

15. A process according to claim 14 wherein the molten xylitol is fed into the mixer at a temperature of between  
35 94°C and 160°C.

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16. A process according to claim 14 or 15 wherein the molten xylitol is fed into the mixer at a temperature of between 94°C and 115°C.
- 5 17. A process according to any preceding claim wherein the mixer is equipped with a planetary agitator.
18. A process for the continuous production of confectionery products comprising crystallised xylitol
- 10 substantially as described.